

de leukste taarten shop



Cake pops ghosts

Treat everybody on spooky cake pops with Halloween. Follow the step by step instructions and make from your cakepops real Halloween ghost. Place the Halloween ghost for instant in pumpkin and Halloween can start. Share the cakepops ghost with your friends at school or at home with your family! These spooky cake pops are the perfect start of Halloween!

Boodschappenlijstje



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Lollipop Sticks 15cm pk/50

F83210
€3.35



Other materials:

- Egg carton

Bake a cake according to the instructions on the package of the FunCakes mix for Cupcakes. Crumble the cake in a batter bowl and knead it with 100 grams of buttercream. Form little balls of approx. 30 grams. Let them clot in the freezer for 15 minutes.

Melt the chocolate au bain-marie or in the microwave (caution: don't let it get too hot, max. 37° C). Stir the chocolate firmly until it's smooth. Take the balls out of the freezer. Dip one side of the stick in the chocolate and carefully shove it in the ball. Put them, with the ball faced down (in an egg box coated with foil), back in the freezer and leave them there for half an hour. The ball has to be hard, or the stick will come loose.

Melt the white chocolate and dip the whole ball in it. Carefully tap on the edge of the bowl with the stick to get rid of the redundant chocolate. Stick the sticks (with the ball faced up) in a dummy or a piece of Styrofoam and leave them to harden for an hour on a cool place.

Unroll the fondant thinly and cut out circles of 15 cm cross-section. Coat the balls with the fondant and make folds, so that it resembles a ghost. Place eyes made out of white chocolate and draw a mouth as you like. Keep them on a cool place until you dish them up.